

Good Cookery.

(COPYRIGHT)

RECIPES.

By Mrs. Barbara Sadler.

Barberries are used by every one but the time of the year always make it difficult to put up many kinds as possible. I think having the following you will find some that are new and sure to please your family and friends. A jar of each will cause you very little work and will cause a desirable change in the winter when green things are not obtainable.

Barberry Catsup.

Take three quarts of barberries, covered by themselves in a little water and strained through a colander; four quarts of cranberries, one-half pound of raisins, one large onion and four small onions all stewed together in a quart of water and then strained. Mix these ingredients with the barberries and add half a pint of vinegar, four ounces of salt, one pound of sugar, half an ounce of each of ground cloves and allspice, one ounce of black pepper, two ounces of onion seed, half an ounce of ground celery seed, a teaspoonful each of cayenne, mustard, a teaspoonful of a grated nutmeg and sugar and a grated nutmeg. Let these boil together for a minute. If too thick add more vinegar. When cold, bottle and seal.

Pumpkin Catsup.

Cut into pieces one dozen red bell peppers and three large onions. Put them into a preserving kettle with three quarts of water, half a pint of good sharp vinegar. Boil for two hours and then strain through a sieve. Return the strained pulp to the kettle, add two tablespoons of brown sugar, one ounce of each of ground ginger, mace, and cloves, half an ounce of cinnamon and a few slices of lemon. Cook the mixture slowly until it thickens and bottle and seal when hot.

Green Sauce.

Put two quarts of sliced green tomatoes in a stew with layers of salt and lemon juice over night. In the morning drain the tomatoes and chop them fine. Put the chopped vegetables in a preserving kettle with two quarts of water, half a pint of brown sugar, one tablespoonful each of mustard and black pepper, one tablespoonful of clove and the same of allspice. Cook the mixture until the tomatoes are very soft, and put into jars.

Pumper Sauce.

A pepper sauce that is very nice with meats is made as follows: Take four dozen large green peppers and remove the seeds. Put them into a kettle with three large sliced onions, three quarts of water, one tablespoonful of salt, the same quantity of chopped horse radish root and one pint of vinegar. Boil together until the vegetables can be rubbed through a coarse wire sieve. To each pint of the mixture add half a pint of vinegar. Season with one tablespoonful of black pepper and the same amount of cloves and allspice. Again put the mixture over the fire and boil for minutes. Bottle and seal while hot.

Andersy Catsup.

Take one dozen anchovies, wash them and scrape them into pieces. Put them in a large saucepan with six large onions, two quarts of tomatoes and two red peppers, chopped fine; add two quarts of water, half a pint of brown sugar, one tablespoonful each of salt, brown sugar, and black pepper, one ounce of mace, the same amount of cloves, and two tablespoonfuls of pulverized ginger. Put the pan over the back of the fire and cook slowly until the mixture is a little thick. Strain through a sieve, and when the crump is cold bottle and seal it.

Chili Sauce.

A simple Chili sauce is made as follows: Peel two dozen large, ripe tomatoes and chop them with four peppers and four onions. Put them into a preserving kettle, add four tablespoonfuls of salt, the same quantity of brown sugar, one pint of vinegar, and one tablespoonful each of cinnamon and allspice. Boil slowly from one to two hours.

Apple Pot Pie.

One and one-half cups of sifted flour, one-half teaspoonful of salt, two heaping teaspoonfuls of baking powder, and three-quarters of a cupful of water; stir all together, turn on to a board, roll very lightly and have quite thick; make a small hole in the centre for the steam to escape. Lay this crust over a deep dish in which apples have been sliced, to which has been added a cupful of water, half a cupful of water and a teaspoonful of cinnamon, also a pinch of salt; cover closely and cook, not too fast, on top of the stove for half an hour. Put in the oven to brown. To be eaten with butter.

BAKED SALMON.

Clean the fish, rinse it and wipe it dry; rub it well outside and in with a mixture of pepper and salt, and fill it with a stuffing made with slices of bread buttered freely, and moistened with hot milk or water; add sage or thyme to the seasoning, if liked. Tie a thread around the fish so as to keep the stuffing in, but remove it before taking to the table. Lay mottin rings in a dripping pan; put bits of butter over the fish, dredge flour over and put it on the rings; turn a pint of hot water in the pan to baste with; bake one hour, if a large fish, in a quick oven. When the fish is taken up, having cut a lemon in very thin slices, put them in a pan and let them fry a little, then dredge in a teaspoonful of flour; add a small bit of butter, stir it about and let it brown without burning for a little while, then add half a teaspoonful of boiling water; stir it smooth, take the slices of lemon into the gravy boat, strain the gravy over. Serve with boiled potatoes.

HAMBURG STEAK WITH TOMATO SAUCE.

Two pounds of Hamburg steak, ground fine not chopped; one small onion, one-quarter teaspoonful of black pepper, with a dash of red pepper; one-half teaspoonful of salt, one-quarter of a teaspoonful of celery seed, one-fifth teaspoonful of mace, one sprig of parsley, chopped fine; after the seasoning is thoroughly mixed with the meat roll into an oblong shape, place in a pan with a small quantity of water; when it is nearly cooked have ready a can of hot tomatoes, seasoned with butter, salt, sugar and pepper; put this around the roast and finish cooking. Be careful and do not cook too much. When ready for the table garnish with parsley. This will serve six people.

ITALIAN STEW.

Strain a can of tomatoes. Put the juice on to boil in a porcelain kettle. Add salt, a sprinkling of pepper, two tablespoonfuls of grated Parmesan cheese, three drops of onion extract, one-half teaspoonful of celery extract. Thicken with two-thirds tablespoonful of corn starch, rubbed up in cold milk. Cook one-third of a package of macaroni in equal parts of milk and water. Add one tablespoonful of butter; salt and pepper. Chop fine two cupfuls of any cold meat. Heat in a pan, with soup stock to moisten, or some of its own gravy. Serve by pouring into a deep dish, first the thickened tomato, then the macaroni, then the meat last.

PUMPKIN PRESERVE.

Pare off the rind, seed, cut into blocks one by two inches; put into preserving kettle with enough water to almost cover and boil until the blocks can be easily pierced with a fork. To each pound of the cooked pumpkin drained dry through a colander take one-half of a lemon sliced thin and seeded, one-half teaspoonful of water, and one pound of granulated sugar. Boil lemon, water and sugar until the syrup will hair when dropped from a spoon; then add pumpkin and boil again from fifteen to twenty minutes. This preserve will keep until eaten without canning. Squashes may be treated in the same manner.

CHEESE POTATOES.

Take twelve large potatoes, peel and slice thin, let stand in cold water one-half hour and drain. Butter an earthen pudding dish, then put in a layer of potatoes. Cut some good rich cheese over them, then put in another layer of potatoes, then cheese and so on until the dish is filled, putting cheese on top. Pepper and salt each layer and sprinkle small pieces of butter over the top, using about one large tablespoonful. Lastly pour over all one quart of new milk and bake until the potatoes are done, usually about two and one-half hours.

APPLE GRIDDLES.

Two eggs, whites and yolks beaten separately; add to the beaten yolks two-thirds of a pint of sour milk and one-third of a pint of sweet milk and a pinch of salt; stir in flour enough so that when put on a griddle the batter will spread without the assistance of the spoon; sift the flour and sift with it one level teaspoonful of dry soda; after flour stir in the beaten whites of two eggs, and lastly, stir in one pint of good cooking apples, chopped fine. Cook on a griddle a little longer than you would ordinary griddle cakes.

DUCK A LA MEUSELET.

Clean the bird well. Take the heart and liver and chop them up with three tender shallots, a half teaspoonful of salt, saltspoonful of pepper, and a tablespoonful of sweet butter. With this line the inside of the fowl. Sew up the apertures, roll the duck in a napkin and tie it tightly, plunge into boiling water and boil rapidly for forty minutes. Serve on a hot dish with lemon points.



LIGHT! LIGHT! LIGHT!

The Coming of Twentieth Century Has Brought a New Light.

THE KERN

THE KERN INCANDESCENT GAS LIGHT BURNER eclipses all yet produced: it gives a very beautiful light, and more for the same money than any other. It is very simple, requiring no chimney; mantles do not blacken, and last a long time.

The ordinary size is 40 candle power, consuming only 1 cubic foot of gas per hour.

No. 2 is 80 candle power, consuming 2 cubic feet per hour.

No. 3 is 120 candle power, consuming 3 cubic feet per hour.

Prices no higher than any first-class burner.

We are the only agents in Brattleboro

We sell also the OLD and Well-established WELSBACH, Mantles, Chimneys, Shades, and furnish anything in the line of Gas and Electric Fittings.

GAS STOVES.

We have sold some 200, all on trial—none returned yet.

Ladies like them, they are economical, clean, the best cookers, no ashes, no filth of any kind. It is almost time to think about them.

Special price for Gas for Stoves.

Call and see us at No. 6 CROSBY BLOCK.

BRATTLEBORO GAS LIGHT CO.



Be Guided by Experience

by taking the advice of others who have profited by dealing with us. If you are seeking the best place in Brattleboro to buy the choicest cuts of beef, mutton, lamb, veal, etc., and the finest poultry, come to us. We satisfy our customers all the time and will fill your orders accurately and promptly.

W. F. RICHARDSON & CO.

Call at the Grange Block for all kinds of
Steam and Plumbing Goods.

Also carry a first class line of STOVES and RANGES at lowest prices.

P. FLEMING'S,

GRANGE BLOCK.

ELLIOT STREET